



Sparklehorse Chenin Blanc MCC 2016

Vintage	:	2016
Grape Varieties	:	100% Chenin Blanc
Region	:	Stellenbosch, Helderberg
Soil	:	Clovelly – (deep yellow sand) Mature unirrigated vineyards with controlled yields [planted 1975]
Yield	:	Low trellis Approximately 4 - 6 tons
Locality	:	South-south-west
Analysis	:	Alc 12.0% by vol TA 6.9 g/l RS 4.2 g/l pH 3.12

Ken Forrester Wines has a superb reputation for Chenin Blanc, and this sparkling wine in the classic tradition is no exception.

A carefully selected cool vineyard site allows the grapes to mature while maintaining the all important refreshing acidity.

Made by the Cap Classique or traditional method, this wine aged for 18 months on lees to develop a creaminess and delicate mousse while still maintaining bright, fresh apple, pear and quince aromas.

An ideal bubbly to celebrate with and equally at home with light creamy chicken and fish dishes.